

Seafood

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Our premium, locally caught Thai seafood is brought every day to our doorstep by artisan fishermen who know we only buy the best. We use the freshest ingredients to recreate authentic Mama dishes from heirloom recipes. These unique flavour profiles have been preserved by generations passing their secrets through word of mouth. We invite you to enjoy a glimpse of the treasured past at our Seafood restaurant



A selection of
our signature
Mama recipes

Yam Pla Khrob 480.-

Two varieties of crispy fish in a refreshing salad of green mango, mint, shallots and peanuts and then tossed in budu dressing containing fermented fish sauce with a salty, sweet and umami balance of flavours

Traditionally, this salad is dressed with soy sauce and lime, however our favourite southern Mamas prefer the stronger punch delivered by the lesser seen 'nam budu'.

Goong Ob Glean 980.-

Andaman sea Tiger prawns, coated in salt, then baked and served with a chili and lime dip

Our chefs have undertaken a painstaking quest to discover the perfect dipping sauce for prawns and successfully uncovered this local secret. We use the unusual Dhala flower, also known as torch ginger to give this dip a uniquely fragrant aroma

Mong Gone Phad Prik Glean 2,600.-

Decadent freshly caught Phuket lobster stir-fried with garlic

With the addition of fresh turmeric, we have given this dish an intriguing southern twist and an extra flavour kick

Pla Sai Thod Kamin 500.-

A tasty southern dish of crispy deep-fried sand fish, young garlic and shredded fresh turmeric

Turmeric is a key ingredient in the Thai cookery repertoire and shows its true potential in this secret family recipe lending a vibrant colour and peppery flavour to this traditional and popular snack

Pla Muek Phad Dum 650.-

Stir-fried local squid in its own ink with garlic. One of chef's cherished gems

Many years ago, fishermen returning from their overnight fishing trips would boil squid with herbs and spices in large clay pots. The rich natural ink that was released during the cooking process created a luxuriously jet black glossy sauce. This long-forgotten cooking technique is rarely seen today

Lon Poo 750.-

The renowned Phuket crab dip of pork and coconut milk, accompanied with crunchy garden vegetables

Our style of Lon Poo contains 'taling pling' or Bilimbi fruit juice, which most restaurants today have substituted with lime juice. It is undoubtedly our secret ingredient that perfectly balances the sweetness of the coconut milk

Massaman Plamuek 820.-

Braised octopus in a rich yet mild curry with coconut milk. So decadent its mentioned in a poem to Queen Sri Suriyendra wife of King Rama II

Massaman, a curry made by my beloved, is fragrant of cumin and strong spices. Any man who has swallowed the curry is bound to long for her

Mee Phad Phak Kra Ched 450.-

Vermicelli noodles wok sautéed with water mimosa and shrimp oil

This Chinese-influenced dish is another rarely seen dish today and we believe, one well worth seeking out. The round rice noodles known as sen mee are combined with crunchy water mimosa, flash-fried with shrimp, seasoned with fish sauce and blended with a home-made spicy paste of garlic and chili. The result is a delightfully pungent, salty, and smoky dish bursting with savoury umami flavours

Prices are in Thai baht and exclude 17.7% government tax and service charge



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Yam / Salads

Yam Pla Khrob 480  
Two varieties of crispy fish in a refreshing salad of green mango, mint, shallots and peanuts and then tossed in budu dressing containing fermented fish sauce with a salty, sweet and umami balance of flavours

Yam Subparod Phuket 480 
Fresh Phuket pineapple, both crunchy and sweet served in a deliciously light salad with prawns, cashew nuts, shrimp paste and our truly picked today, garden herbs

Hoi Nang Rom Song Krueng 700 
Phuket oysters, the Thai way!

Thod DEEP FRIED

Preaw Wan Pla 820
Deep-fried Andaman sea bass in Thai sweet and sour sauce

Pla Thod Smoon Prai 820 
Local sea bass, deep-fried with aromatic herbs from our garden

Pla Sai Thod Kamin 500 
A tasty southern dish of crispy deep-fried sand fish, young garlic and shredded fresh turmeric

Poo Nim Thod Kratiem Prik Thai 750
Deep-fried tender soft-shell crab with garlic and pepper

Gaeng & Curries

Massaman Plamuek 820 
Braised octopus in a rich yet mild curry with coconut milk. So decadent its mentioned in a poem to Queen Sri Suriyendra wife of King Rama II

Choo Chee Pla 820 
Delicate local amberjack in a red curry with coconut cream and straw mushrooms

Gaeng Kua Poo 950 
Southern style specialty of crab in a fragrant red curry with betel and kaffir lime leaves with a generous measure of fresh coconut milk and served with vermicelli noodles

Panang Seafood 820 
Seafood red curry with kaffir lime leaves and coconut milk

NUENG • STEAMED

Hoi Malaeng Poo Ob Smoon Prai 450
Clay pot steamed mussels with a fragrant bouquet of sweet basil and lemongrass

Pla Nueng See Ew 820
Inspired by Phuket's Chinese heritage; locally caught grouper steamed with ginger and soy sauce

Wan / Desserts

Be Go Moi 400
Black sticky rice in salted coconut cream accompanied by black bean & coconut ice-cream

Kanom Mor Gaeng 400
Authentic taro duck egg custard accompanied with Thai tea ice-cream

Sago Puttalong 400
Organic sago from Puttalong province with corn, young coconut and longan served together with home made coconut ice-cream

I-Tim Kati Zoong Krueng 400
Young Ampawa coconut ice-cream, served traditionally with accompanying pumpkin, roasted peanuts and palm seeds for you to top it with your favourites

YANG / BAKE & GRILL

Goong Ob Woonsen 1,250
A classic unique flavour, slow cooked glass noodles and tiger prawn, wood fired and baked in a clay pot

Pla Meuk Yang 850
Grilled sundried cuttlefish, served with sauce "Prik Trisara"

Goong Ob Gleau 980 
Andaman sea Tiger prawns, coated in salt, then baked and served with a chili and lime dip

Jang Lon 550 
A rarely seen dish nowadays of grilled minced snapper with curry paste, coconut cream and accompanied with pickled vegetables

Pla Kra Pong Phao Gleau 820
This popular street food recipe of sea bass stuffed with herbs, coated in salt and then baked is literally packed with flavours

Phad From the Wok

Gam Poo Phad Pong Kari 1,250 
Thailand's celebrated crab curry; a must try of stir-fried crab meat in home-made curry paste, celery and egg adding richness. Accompanied by fried dipping breads to mop up every drop of delicious sauce

Goong Phad Sauce Makam 1,250
Stir fried premium Tiger prawns with crunchy shallots in a tamarind sauce

Mong Gone 
Phad Prik Gleau 2,600 
Decadent freshly caught Phuket lobster stir-fried with garlic

Mong Gone Pon Fai 2,600 
Phuket lobster sautéed with sweet chili paste and cashew nuts

Pla Muek Phad Dum 650 
Stir-fried local squid in its own ink with garlic. One of chef's cherished gems

Gam Poo Phad Nam Ma Nao 1,250 
Freshly caught crab, wok sautéed with lots of local limes

Khao Phad Poo 650/1,300
Fried rice with chunks of delicate local crab meat and spring onions

TOM • SOUPS

Tom Som Ragum Pla 450 
Snake fruit, Malabar tamarind, shallots, lemongrass and chili all contribute to giving this sour broth its truly tropical fragrance and flavour along with a generous serving of amberjack

Pla Gao Tom Puek 450
This famed Sino-Thai style soup from the Phuket Peranakan kitchen is a distinctively aromatic combination of fish stock, taro and deep-fried grouper

Tom Ploong Pla 450
This sour and spicy clear soup with a combination of amberjack fish and pork belly dates back to the early 1900's when mentioned in a renowned cookbook by Plean Pasakornwongse

Phak / Side dishes

Mee Phad Phak Kra Ched 450 
 Vermicelli noodles wok sautéed with water mimosa and shrimp oil

Phad Phak Meang Goong Seab 550
Local green leaves sautéed with garlic and dried shrimp

Phak Boong Phad Nam Prik 
Goong Seab 400
Stir-fried morning glory tossed in dried shrimp paste and chili

Phad Kra Lum Plee Nampla 350
Stir fried white cabbage with fish sauce

Craft Beer

Chalawan • Pale Ale • Thailand 220.-
With a name inspired from the folkloric tale of the King of Alligators, its shows the charm of Thai craft beer

Bussaba Ex-weisse • Hefeweizen • Thailand 220.-
Bright floral, ripe tropical fruits notes

Deschutes • Fresh Squeezed IPA • Oregon 380.-
IPA with stunning citrus aromas. No fruit was harmed

Summer Solstice • Cream Ale • America 380.-
Slightly sweet, creamy mouth feel and clean finish

ACE • Apple Hard Cider 350.-
All Natural, nothing fake. Designed for summer

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Seafood

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Thai Sum Rub

THB 2,500++ per person (minimum 2 persons)

Starters

Yam Subparod Phuket

Fresh Phuket pineapple, both crunchy and sweet served in a deliciously light salad with prawns, cashew nuts, shrimp paste and our truly pick today, garden herbs

Gaeng Aom

The Famous aromatic soup from North East of Thailand with seafood

Main Courses

Poo Nim Thod Kratiam Prik Thai

Deep-fried tender soft-shell crab with garlic and pepper

Pla Muek Phad Dum

Stir-fried local squid in its own ink with garlic.
One of chef's cherished gems

Panang Seafood

Seafood red curry with kaffir lime leaves and coconut milk

Phad Phak Meang Goong Seab

Local green leaves sautéed with garlic and dried shrimp

Dessert

Kanom Mor Gaeng

Authentic taro duck egg custard accompanied with Thai tea ice-cream



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Mama's Heirloom Recipes

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Goong Ob Gleau

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Tom Som Ragum Pla

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Main Courses

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Pla Thod Smoon Prai

Local sea bass, deep-fried with aromatic herbs from our garden

Gam Poo Phad Pong Kari

Thailand's celebrated crab curry; a must try of stir-fried crab meat in home-made curry paste, celery and egg adding richness. Accompanied by fried dipping breads to mop up every drop of delicious sauce

Mee Phad Phak Kra Ched

Vermicelli noodles wok sautéed with water mimosa and shrimp oil

Dessert

I-Tim Kati Zoong Krueng

Young Ampawa coconut ice-cream, served traditionally with accompanying pumpkin, roasted peanuts and palm seeds for you to top it with your favourites



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